

Il Borgo

Enjoy a day of work at La Raia



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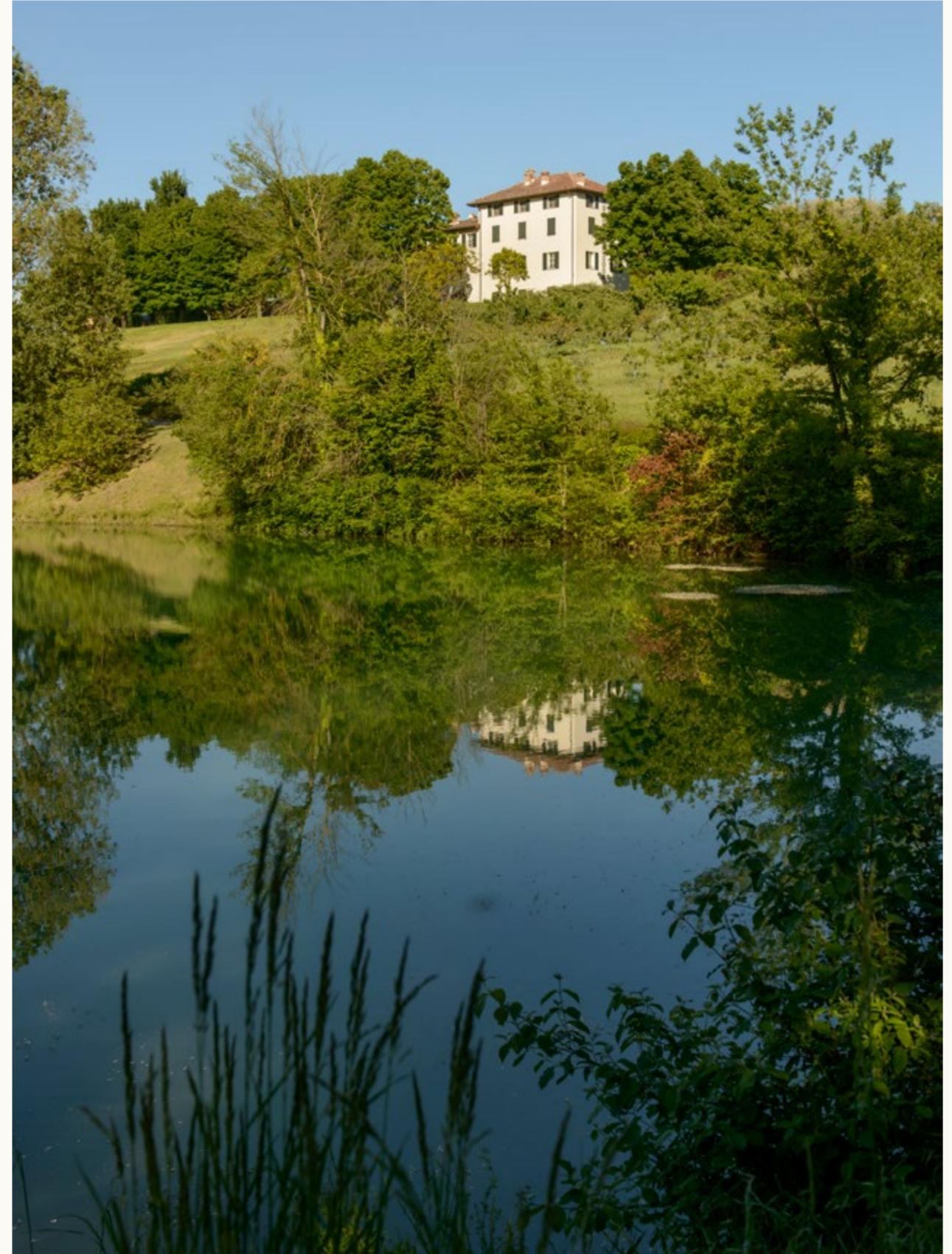
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Welcome to La Raia

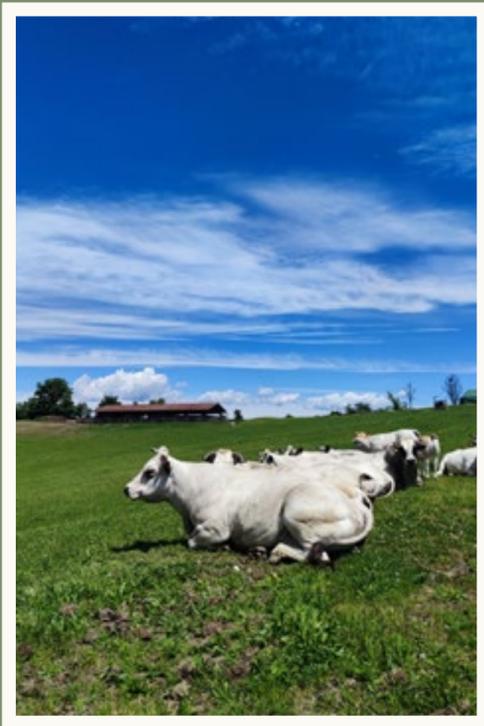
The passion for **biodynamic viticulture**, the promotion of **biodiversity**, and the interpretation of this corner of Gavi that **contemporary art** can give are the three elements that identify La Raia project.

La Raia, a unique ecosystem.

La Raia is a **biodynamic farm** that has been run by the **Rossi Cairo family** since 2003. It covers 180 hectares between Novi Ligure and Gavi: 50 hectares of vines, 60 hectares of arable land and the rest is dotted with chestnut woods, meadows, two lakes and many scattered gardens. It produces three types of award-winning Gavi, as well as Piemonte Barbera and Pinot Nero. Eleven site-specific works of art, commissioned by **Fondazione La Raia** to internationally renowned artists, are placed among the vineyards, cellar and buildings. A three-kilometre trail connects **La Locanda** to **Il Borgo**, the two guest houses at the end of the estate: a trail that allows our Guests to discover the mosaic of natural environments of which this unique ecosystem is composed.



La Raia is land, wines, art, hospitality and events.



Farm



The Cellar



La Raia Foundation



La Locanda



Il Borgo

Il Borgo.
The charm of an ancient
farming village.

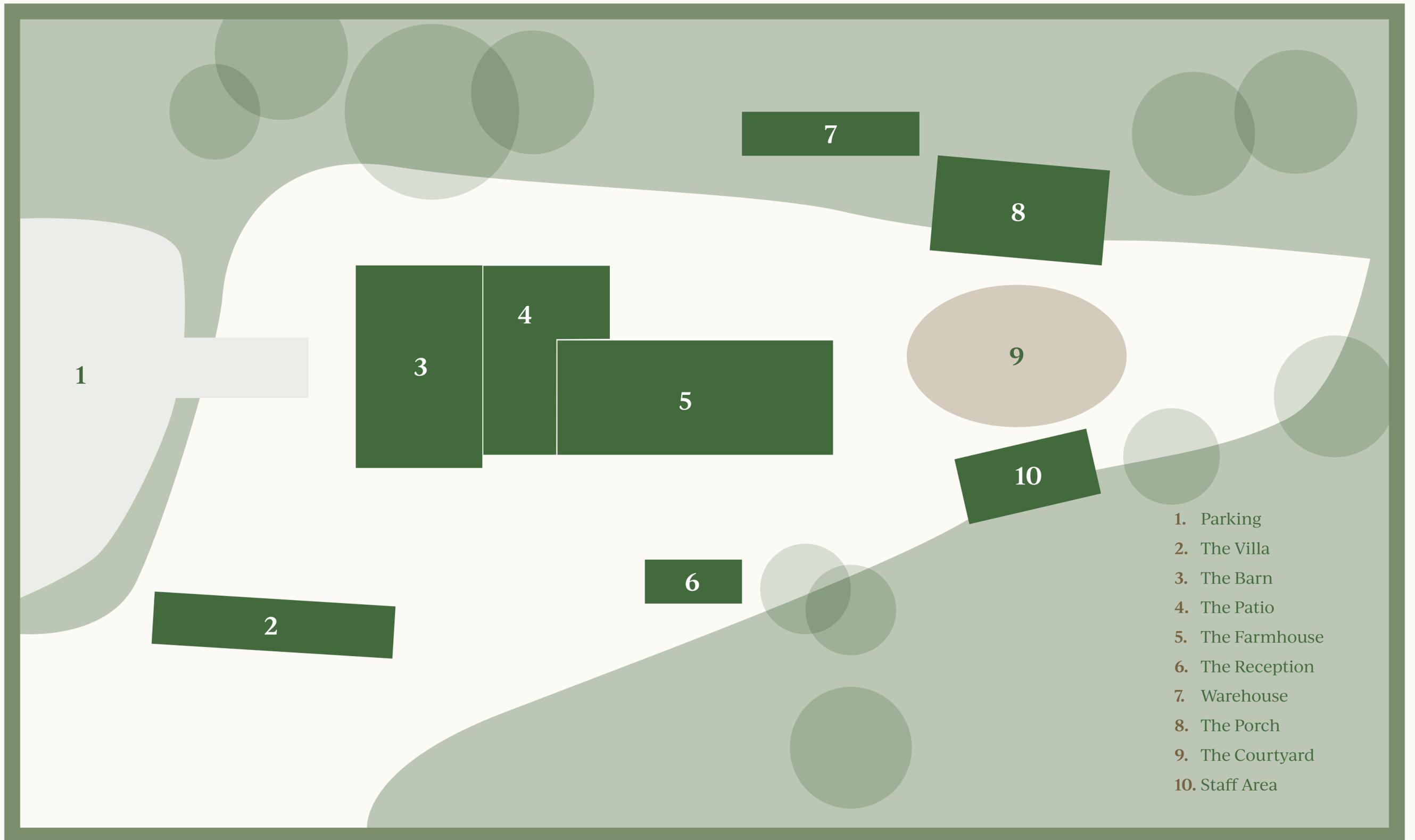
Il Borgo is an ancient farming village on the northern edge of La Raia biodynamic estate.



Il Borgo occupies one of the most beautiful spots in Gavi, overlooking an unspoilt valley, amidst ancient woods and an easily accessible small lake. The various buildings, once used for many agricultural activities, are placed around a large circular courtyard, surrounded by La Raia Cortese vineyards.



Borgo's Map

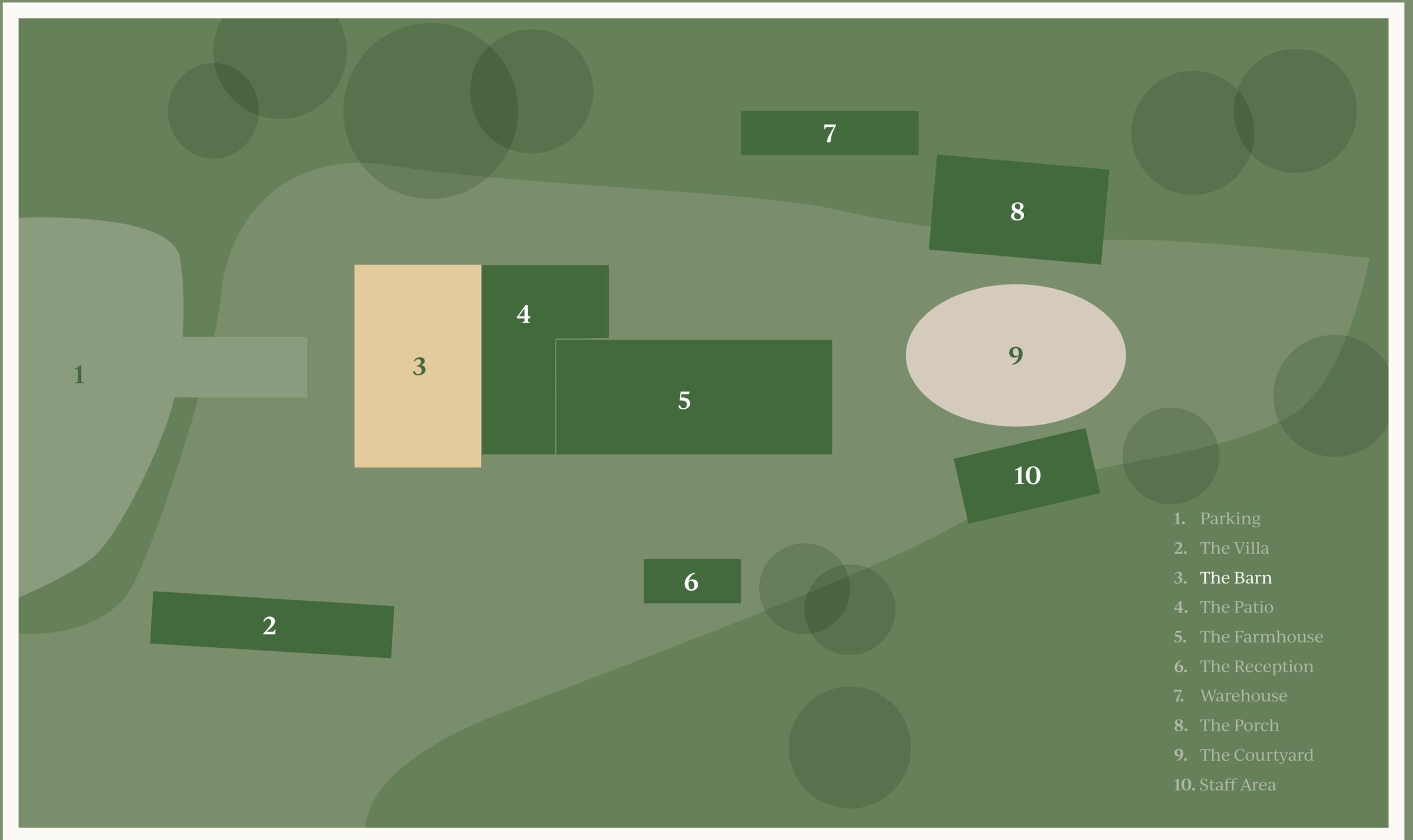




The Borgo has recently been renovated according to the same principles of philological recovery that have been applied to the other buildings of the estate.

The work revealed sections of pisé wall, the same ancient raw earth construction technique used by **architect Martin Rauch** to build the cellar in 2003. The main building of Il Borgo, once a large barn, has **three floors** with characteristic exposed beams and is structured to host various types of events such as anniversary dinners, meetings and business lunches.

The barn



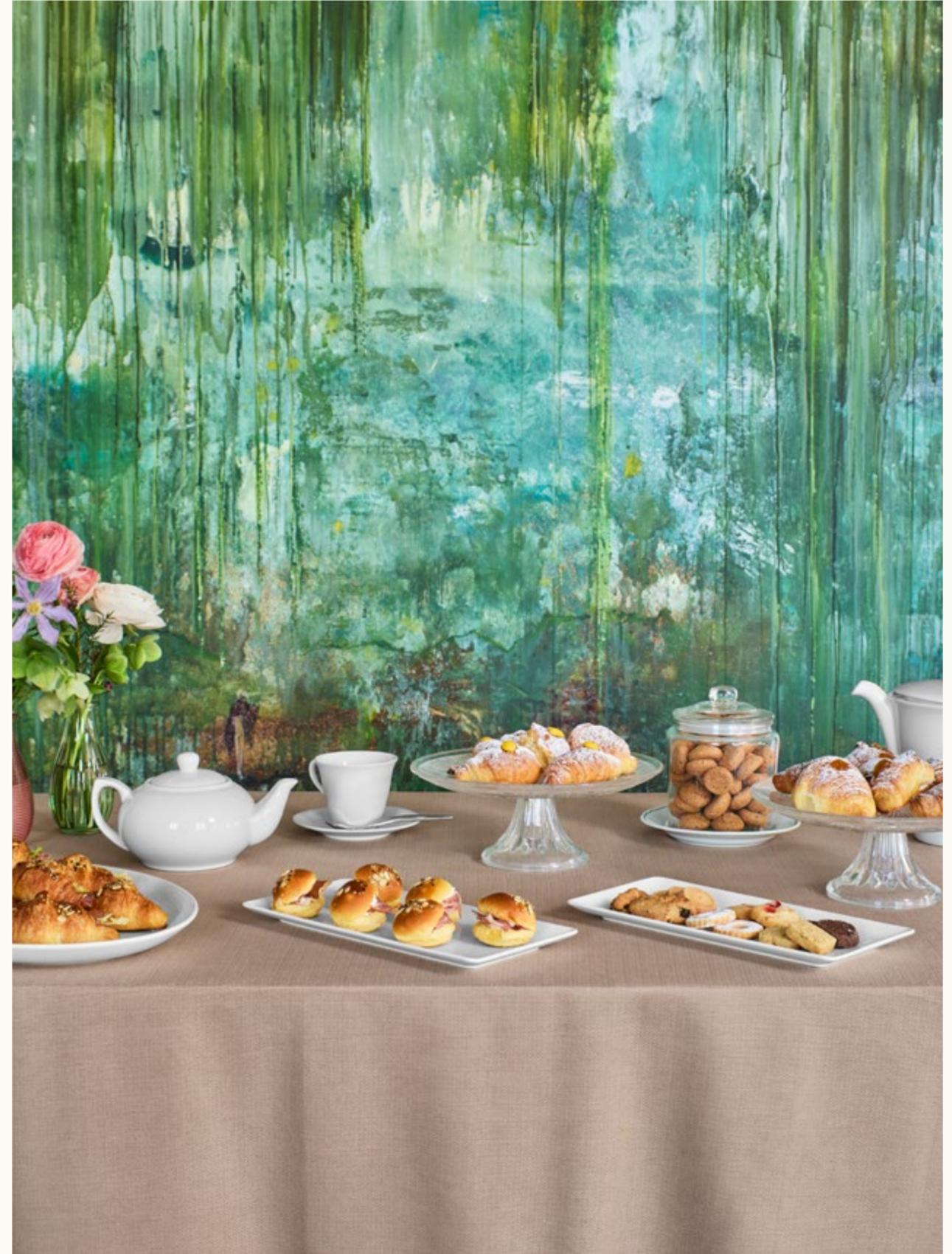


Ground floor

The ground floor, overlooking a large covered patio, is **used for receptions, cocktail parties and stand-up lunches.**

A. Entrance (25 sqm)

B. Hall (38 sqm)









First floor

On the first floor, visitors are greeted in a large space where the architecture of the old barn can be seen, with exposed beams, large windows overlooking the valley and typical portholes. Here is a **room dedicated to screenings**, preceded by a **large multifunctional room**.

C. Hall - towards entrance (34 *sqm*)

D. Hall - towards the valley (64 *sqm*)







Speaker table
configuration
40/50 seats



Horseshoe setup
20 seats

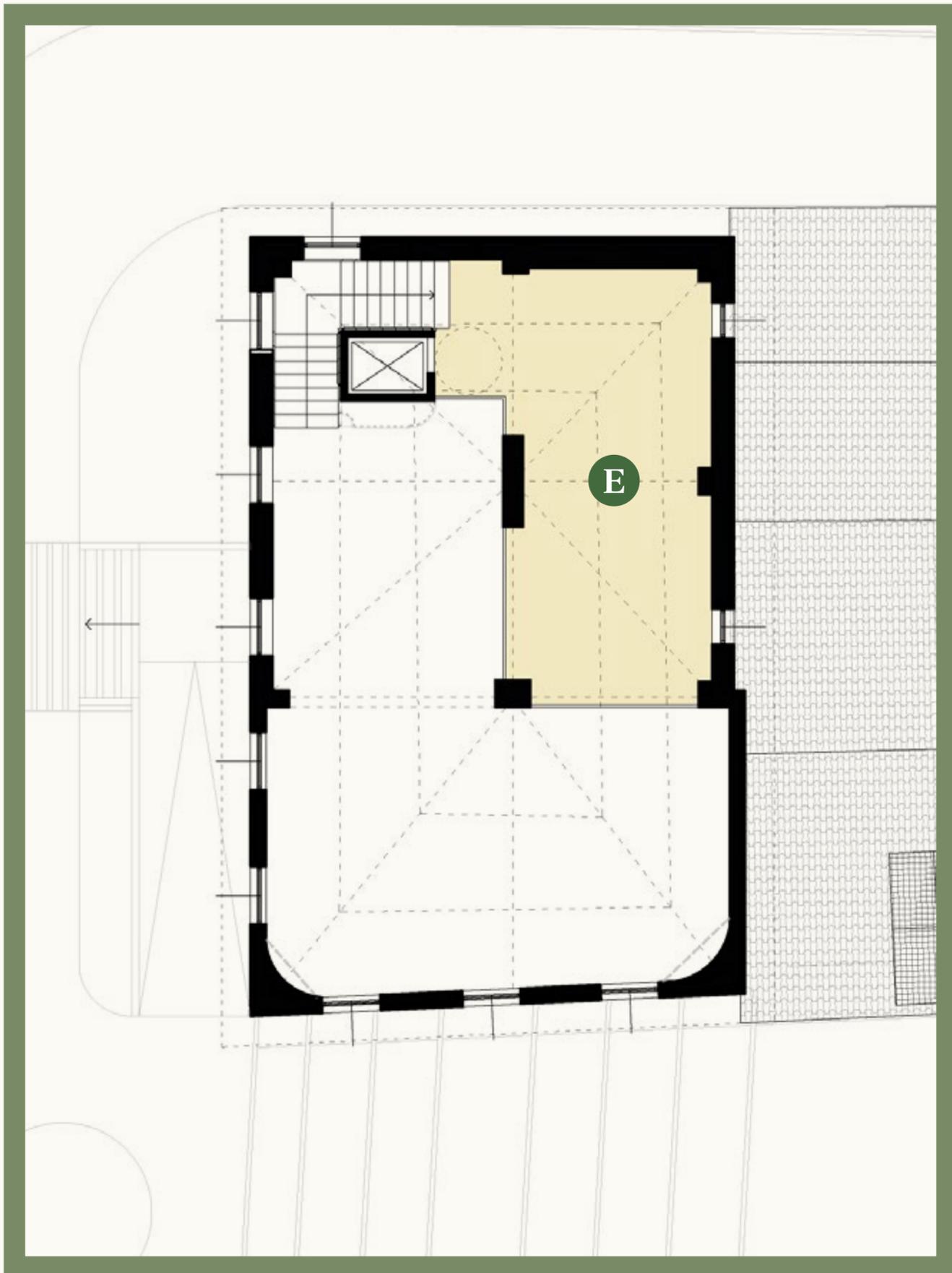


Interview setup
40 seats



Conference setup
50 seats





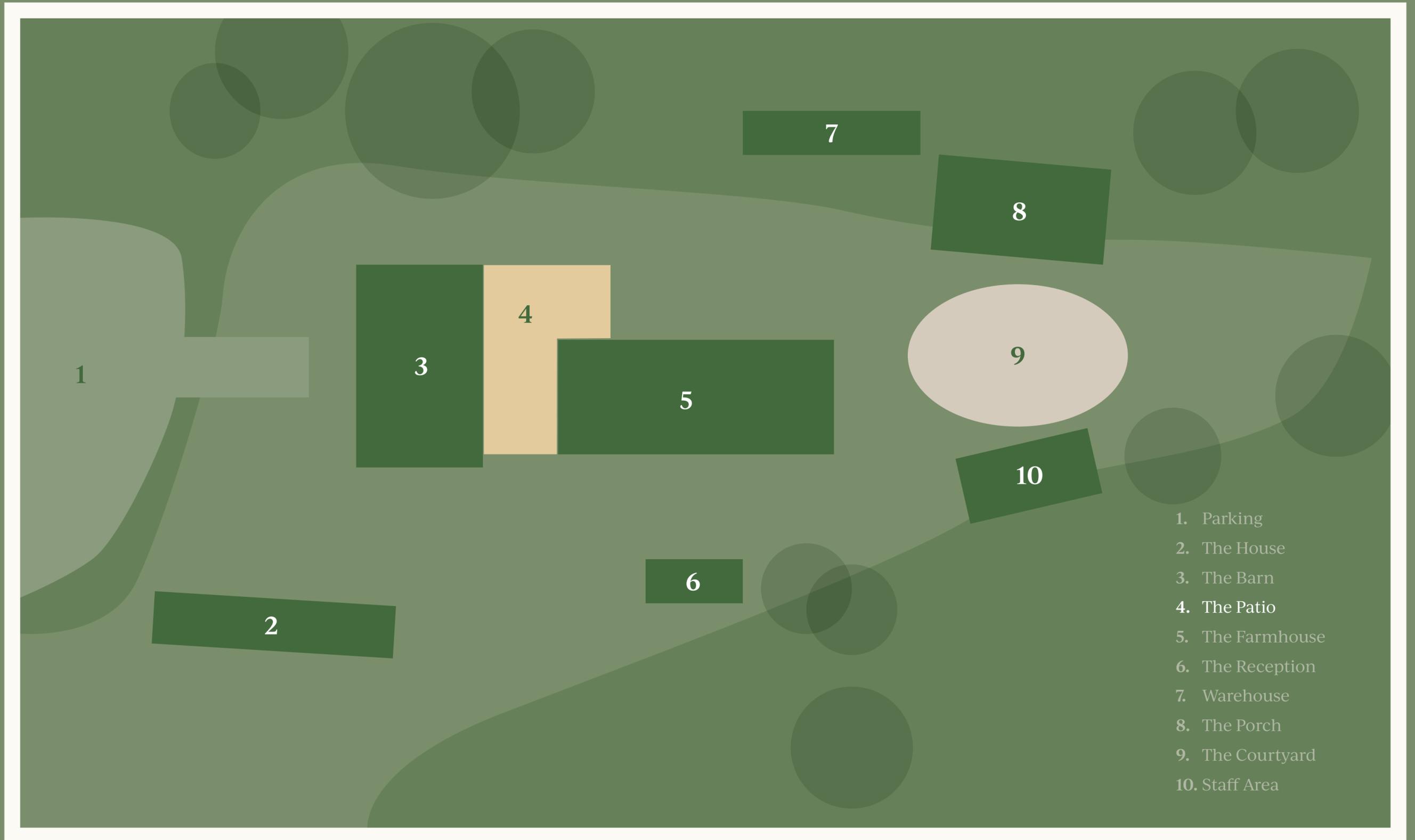
Second floor

The Barn top floor includes a room that can be adapted to suit different needs: it's **perfect for a small meeting, as a space for a coffee break or pre-dinner cocktail**, or for additional tables for dinner.

E. Hall (43 sqm)



The Patio



1. Parking
2. The House
3. The Barn
4. The Patio
5. The Farmhouse
6. The Reception
7. Warehouse
8. The Porch
9. The Courtyard
10. Staff Area



The Patio

The patio connects the barn and the farmhouse. It is a spacious area with a ceiling decorated in colourful geometric patterns and a backdrop of wooden slats. **Suitable for cocktails, it is easily transformed into an outdoor lounge, perfect for summer dinners.**

F. Patio (113 sqm)



Facilities

- Natural light and screening
- Air conditioning
- Raised stage
- Moderator table with microphones
- Room PC with player
- Projector
- Wireless microphones
- Laser pointer
- Adjustable room lighting
- Dimmable stage lighting
- Sound system
- Seating
- Free Wi-Fi

On request

- Simultaneous translation
- Video conferencing
- Headset microphones
- USB radio and video recording

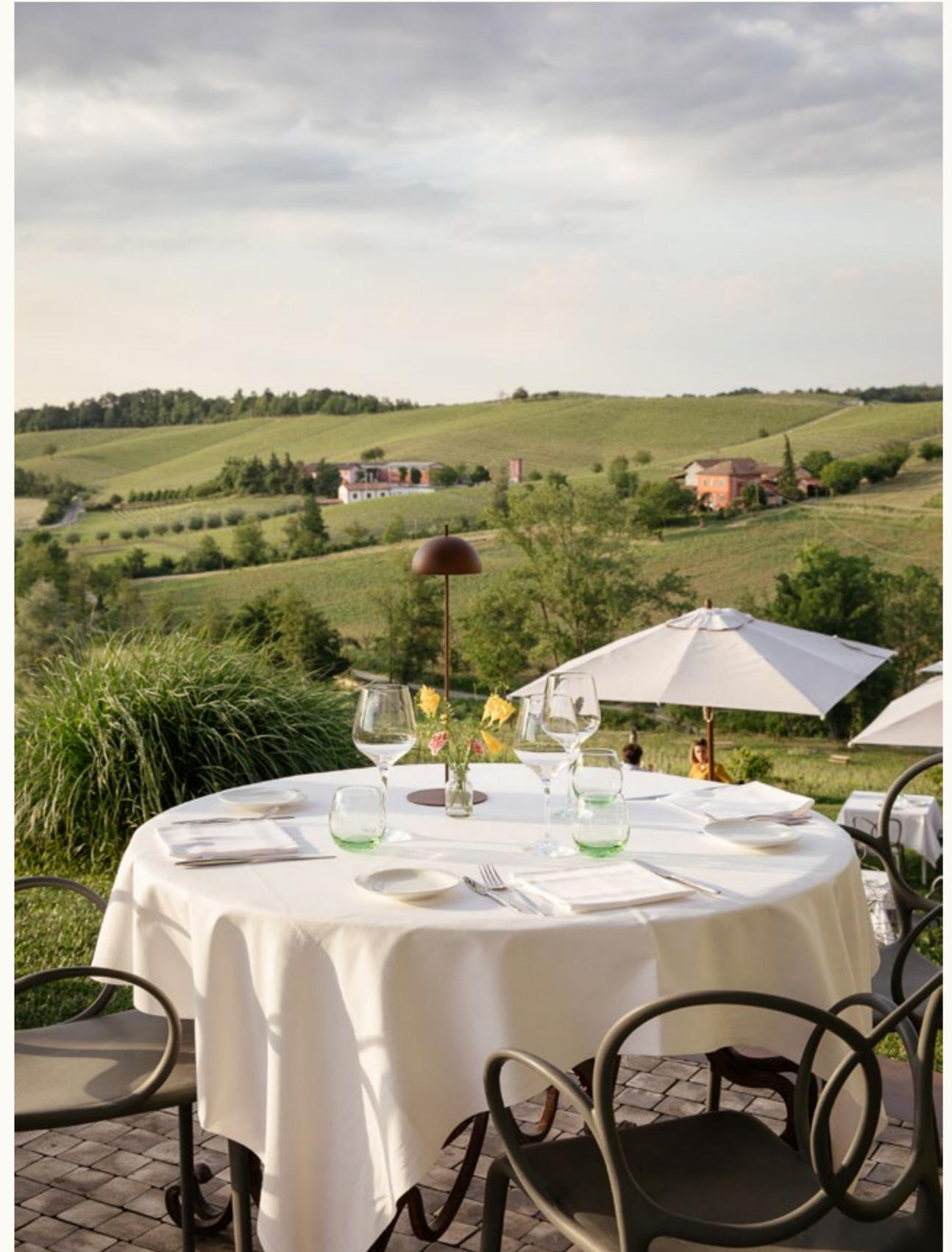


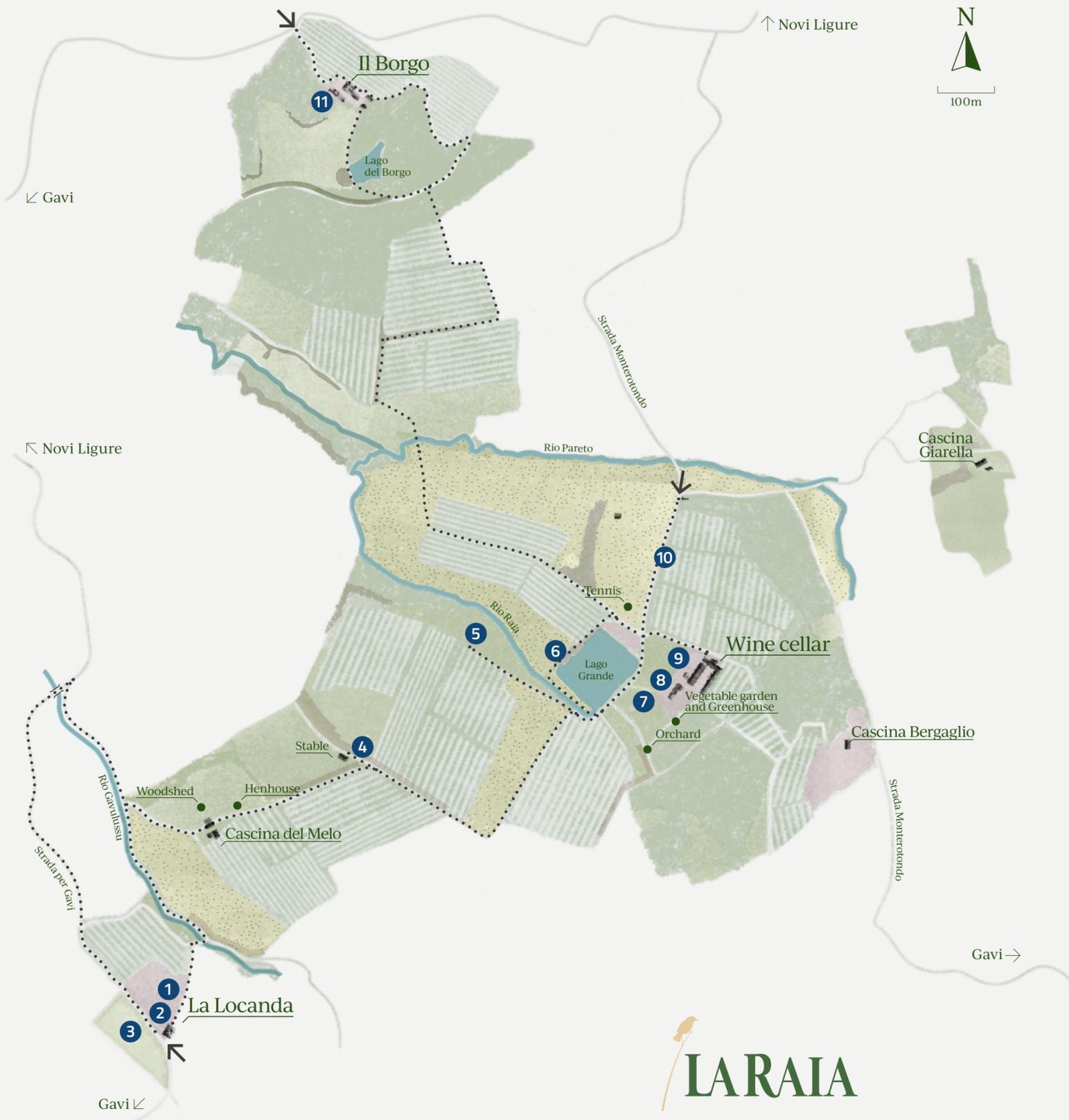
Catering



Coffee breaks, coffee stations, breakfasts and dinners, cocktails and gala dinners are exclusively provided by Locanda, with the advice of **Chef Tommaso Arrigoni**, who signs the Locanda's menu.

 **MICHELIN 2025**





The Wine●Art●
and Biodiversity●itineraries

- Routes and trails
- Cortese, Barbera and Pinot Noir vineyards
farmed according to biodynamic principles
- Hedges and ecotonal areas
that offer a shelter to reptiles and small mammals
- Woods and sheltering forests
Chestnut, acacia and turkey oak
- Meadows and pastures
for animal breeding and land rotation
- Widespread gardens
for pollinating insects
- Fields
Ancient cereal

- 1 - Eutierria**
Teresa Giannico
- 2 - Piralide BIOMEGA Multiverso**
Cosimo Veneziano
- 3 - BALES 2014/2017**
Michael Beutler
- 4 - Il sabato piantare il cipresso**
Remo Salvadori
- 5 - Oak Barrel Baroque**
Michael Beutler
- 6 - Palazzo delle Api**
Adrien Missika
- 7 - Nel momento**
Remo Salvadori
- 8 - Continuo infinito presente**
Remo Salvadori
- 9 - Il Corsaro Nero e la vendetta del Gavi**
Francesco Jodice
- 10 - Inventory**
Tami Izko
- 11 - OUSSSER**
Koo Jeong A.



Some additional information

Il Borgo is 5 minutes' drive from the Cellar and its lake and 10 minutes from Locanda. An internal path connects the Borgo to the Cellar (40 minutes) and to the Locanda (another 20 minutes).

Capacities

Il Borgo can accommodate up to 120 people, in the barn or under the Patio. The outdoor areas are very spacious and articulated, offering the possibility of creating different moments during the event.

The rooms

La Locanda has twelve rooms and 25 beds and can be rented exclusively, including service, breakfast and use of the swimming pool and spa. There are also 8 beds in the Borgo, between the Villa and the Farmhouse, which are reserved for event participants. La Raia is in contact with many nearby establishments with whom arrangements can be made to extend the number of rooms required.

The kitchen

The event kitchen is in-house and is run by Tommaso Arrigoni, who signs the menus at Locanda. The wines paired with the menus come from La Raia and Tenuta Cucco, the two estates of the Rossi Cairo family.

Parking lots

Il Borgo parking lot can accommodate up to 45 cars. A shuttle service can be arranged for transport during the event.

Il Borgo is a barrier-free facility.



Il Borgo

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www.la-raia.it



La Raia – Torino
1 hour and 30 minutes

La Raia – Milano
1 hour

La Raia – Genova
45 minutes